



INSTRUCTION MANUAL
DIGITAL MIXER, STAND AND BOWL



DIGITAL MIXER, STAND AND BOWL INSTRUCTION MANUAL

MODEL NO.: BBEK1091

IMPORTANT SAFEGUARDS

1. Please read through the following safety precautions carefully before switching on the Digital Mixer, Stand and Bowl.
2. Keep this instruction manual in a safe place for future reference. Also keep the sales receipt and, if possible, the gift box with the inner packaging.
3. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury.
4. Before plugging the Digital Mixer, Stand and Bowl into the mains electrical supply, check that the voltage and power supply comply with the specifications indicated on the rating plate of the appliance.
5. Do not plug the appliance into the power supply until it is fully assembled and always unplug before disassembling the appliance.
6. The Digital Mixer, Stand and Bowl is not intended for use for by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Always place the Digital Mixer, Stand and Bowl on a stable, flat, heat-resistant surface. Also ensure that the surface can take the weight of the unit during use.
8. The Digital Mixer, Stand and Bowl is intended for DOMESTIC USE ONLY and should not be used for commercial purposes. The Digital Mixer, Stand and Bowl should only be used for its intended purpose.
9. When heating, never exceed the 3 litre level which is marked on the inside of the stainless steel mixing bowl.
10. Be careful when handling or touching any part of the appliance when it is in 'COOK' mode, **IN PARTICULAR THE BOWL, SPLASH GUARD AND ATTACHMENTS**, as they will remain **HOT** long after the appliance has been switched off. Use the handles to remove and carry the mixing bowl. Use oven gloves when handling the hot bowl and hot attachments.
11. The underside of the mixing bowl will remain hot long after the heating process is complete or stopped. Use caution when handling it and place the hot mixing bowl on heat-resistant surface or mat.
12. Be careful of steam escaping from the mixing bowl, particularly when opening the lid and removing the splash guard and attachments.
13. If transferring hot food from the bowl to a liquidiser, always allow the ingredients to cool down to room temperature before placing in a liquidiser.
14. Never operate the appliance in the 'COOK' mode if the mixing bowl is empty.
15. Always keep the Digital Mixer, Stand and Bowl out of reach of children. Close adult supervision is necessary when the Digital Mixer, Stand and Bowl is used by or near children.
16. Do not leave the unit unattended when not in use.
17. Do not move or lift the Digital Mixer, Stand and Bowl while it is operating or while it is connected to an electrical socket.

18. The use of attachments, not specifically recommended by the manufacturer, must not be used as they may cause personal injury or damage to the appliance.
19. Do not operate the Digital Mixer, Stand and Bowl if the plug or power cord has been damaged, is not working properly, has been dropped or has been exposed to water or other liquid.
20. Check the Digital Mixer, Stand and Bowl power cord carefully regularly for damage. If the power cord is damaged in any way, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid an electrical hazard.
21. Do not allow the power cord to hang over sharp table edges or come into contact with hot surfaces.
22. Make sure that the Digital Mixer, Stand and Bowl is switched off and remove the plug from the mains electrical supply when it is not in use, before it is cleaned, before changing accessories or moving parts and while it is being repaired.
23. To prevent the risk of electrical shock, do not immerse the power cord, plug, or any non-removable parts of this Digital Mixer, Stand and Bowl in water or any other liquid.
24. The Digital Mixer, Stand and Bowl base must not be submerged in water, as any contact with the electrical parts would create the risk of malfunction and electric shock.
25. For the correct and safe operation of the appliance, ensure that the bowl base and temperature sensors are clean and dry before cooking.
26. Do not use the appliance for deep frying foods.
27. Do not use the appliance with wet hands.
28. Do not use the Digital Mixer, Stand and Bowl outdoors.
29. Always switch the power OFF before removing the plug from the wall socket.
30. To unplug the appliance, grasp the plug firmly and remove it from the mains electrical supply.
DO NOT PULL ON THE CORD.
31. Never use the Digital Mixer, Stand and Bowl if it is damaged in any way.
32. All repairs should be done by a qualified electrician. Improper repairs may place the user at risk.
33. When handing this product over to a third party, ensure that this instruction manual is supplied with the appliance.

TECHNICAL DATA

Power: 220-240V ~ 50/60Hz

Motor Power: 1000W

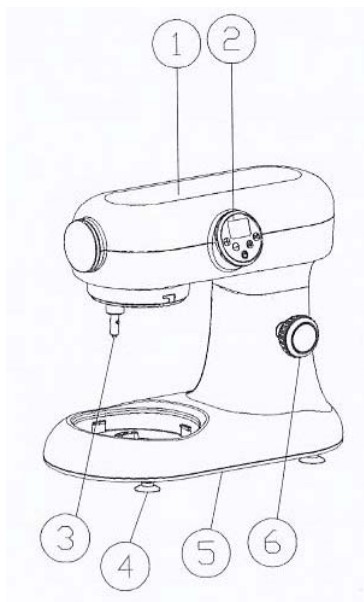
Heating Power: 900W

CAPACITY OF BOWL

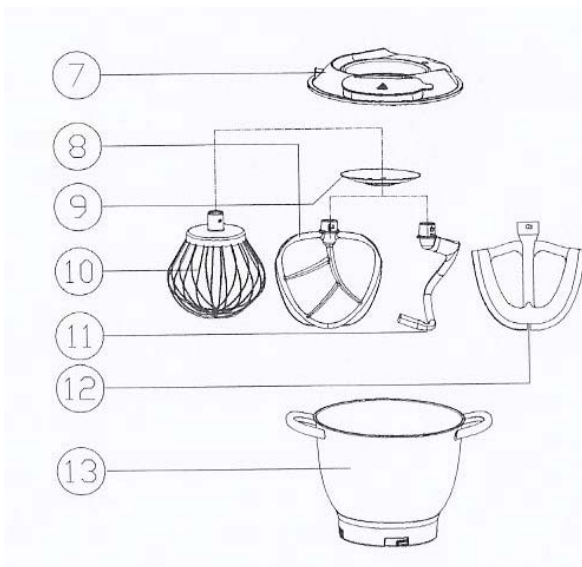
1.5kg flour and 750ml water

5 YEAR GUARANTEE

KNOW YOUR DIGITAL MIXER, STAND AND BOWL

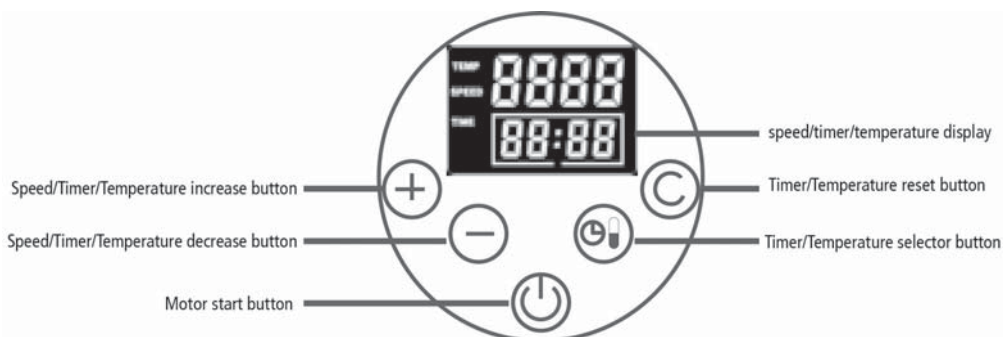


1. Swivel arm
2. Digital control panel
3. Motor spindle protective cover
4. Non-slip foot
5. Base
6. Arm release







7. Plastic cover with window feed
8. Flat beater
9. Splash guard
10. Ballon whisk
11. Dough hook
12. High temperature flexible beater
13. Stainless steel mixing bowl

DIGITAL DISPLAY CONTROL PANEL



HOW TO USE YOUR DIGITAL MIXER, STAND AND BOWL

SETTING SPEED

Accessories	Picture	Button	Speed	Time	Capacity
Dough Hook		1,2	35/ 50rpm	1.5min at button1 and 8 min at button2	1500 g flour and 750 ml water
Flat beater		1,2,3	25/35/ 50rpm	10min	MAX 1.2Kg
Whisk		1 to10	145rpm	10min	8 egg whites or 600ml cream
Flexible beater		-3、 - 2、 - 1 , 1 , 2	20/35/50rpm	1 hour	MAX 3L

SPEED LEVELS



OFF



Minimum speed--slow



Maximum speed—very fast






Constant slow speed - Slow speed (slower than level 1) without any interruptions .



intermittent level - Slow speed (slower than level 1) for 5sec, 5sec interruption.



Intermittent level

1. Set -3: start with , slow speed (slower than level 1) for 5sec, 30sec interruption.
2. Stop with  : display still shows -3.
3. Re-start with , the function is for 5sec, 30sec interruption.







THE MIXING TOOLS (ATTACHMENTS) AND SOME OF THEIR USES:

1. **Flat beater** - For mixing lighter types of dough, cake mixtures, biscuits, pastry, icing, fillings, éclairs and mashed potato.
2. **Ballon whisk** - For whisking eggs, cream, batters, sponges, meringues, cheesecakes, mousses and for mixing light cake mixes. Do not use the ballon whisk for heavy mixtures - you could damage it.
3. **Dough hook** - Suitable for heavy dough, minced meat or other demanding kneading jobs.
4. **High temperature flexible beater** - Suitable for many cooking operations in particular custards, scrambled eggs and sauces. Also suitable to sauté vegetables.
5. Ideal for scraping mixes both hot and cold from the sides of the bowl during mixing.

OPERATING POSITIONS

WARNING!

Operate the appliance only when one of the supplied attachments, as shown below, is correctly and firmly inserted in the operating position on the underside of the swivel arm.





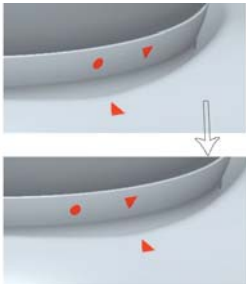



Item	Position	Attachments			
1.					
2.		Select either the Dough hook, Flat beater, Ballon whisk or Flexible beater.			










RISK OF INJURY FROM THE ROTATING ATTACHMENTS:



While the appliance is operating, keep fingers clear of the stainless steel mixing bowl.
Note that when switched off, the motor continues running briefly for 5 seconds due to inertia and then only does it stop completely.
So DO NOT change attachments until the appliance has stopped completely and it has been unplugged.

HOW TO USE:

DOUGH HOOK, FLAT BEATERS AND BALLON WHISK

<p>1.</p>  	<p>1. Place the appliance on a sturdy flat surface e.g. a kitchen counter, and make sure it is standing firmly.</p> <p>2. Turn the arm release button (6) clockwise. At the same time lift the swivel arm (1) so that it locks at an upward tilted position with a click.</p>
<p>2.</p> 	<p>Fit the plastic lid (7) onto the swivel arm (1) and turn it slightly clockwise so that it fits securely.</p>
<p>3.</p>  	<p>1. Place the ingredients into the stainless steel bowl (13) then assemble it onto the base (5) so that the arrow is aligned with the circle.</p> <p>2. Turn it clockwise until the arrow is aligned with the arrow on the base</p> <p>3. Turn the bowl slightly clockwise, so that it locks into position.</p>
<p>4.</p> <p>4.1</p>   	<p>1. Place the splash guard (9) onto the dough hook (11) as shown in the picture. Turn anti-clockwise and fix it onto the dough hook. The splash guard (9) prevents the dough from rising at the top of the dough hook.</p> <p>2. Fit the required attachment (8, 9, 10 or 11) onto the motor spindle (3) which is under the swivel arm (1).</p>












<p>4.2</p> 	<p>3. Turn the attachment so that the pins on the spindle are aligned with the depressions on the attachment. Press the attachment against the swivel arm and turn it anti-clockwise until the pins engage and the attachment locks into position securely. The attachment must not be loose nor should you be able to pull it free.</p>
<p>5.</p> 	<p>1. Lower the swivel arm so that it locks into place with a click. The lid (7) must fit tightly onto the mixing bowl (13), otherwise it is fitted incorrectly. The appliance is now ready for use.</p> <p>2. Plug into mains electrical supply. The display will show and beep .</p> <p>3. Press the  or  button to set the speed. To set time, refer to the 'Using the count-down timer' instructions below. Recommended speeds, time and capacity are shown in the table as above.</p> <p>4. Press 'motor start' button  to start or stop the operation. The timer will count up in 1 second intervals. The speed/timer/temperature can be changed at any time while the mixer is operating.</p> <p>5. If you need to scrape the dough inside of the stainless steel bowl, wait until the accessory has stopped completely. Use a spatula. Do not use your fingers.</p>
<p>7.</p>  	<p>1. Switch off the appliance by pressing the  button when you have finished mixing. Switch off the appliance and unplug it from the mains electrical supply before you change the attachments, or before you take the appliance apart or when it is not in use.</p> <p>2. Turn the arm release button (6) clockwise. At the same time lift the swivel arm so that it locks at place with a click.</p>

<p>8. 8.1</p>  <p>8.2</p> 	<p>1. Detach the attachment by turning it clockwise.</p> <p>2. Remove the mixing bowl with prepared food in an anti-clockwise direction.</p>
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

IMPORTANT!

1. The temperature of water in the mixing bowl will be heated to 40°C when preparation for dough is in progress.
2. Do not operate the appliance for more than 10mins continuously when the dough hook, flat beaters or ballon whisk are working. Running the appliance continuously for too long without a break may reduce the life span of the appliance. After having used the appliance for 10 minutes, take a break and wait at least 40-45 minutes before using it again.
3. If the mixing bowl has not been installed properly, a rushing sound will be heard after the appliance is connected to the mains electrical supply. Check whether the mixing bowl has been installed correctly.
4. If the lid of the mixing bowl is not installed properly, the digital control panel will not operate when the appliance is connected to the mains electrical supply. Please check whether the lid is correctly installed.
4. The Digital Mixer, Stand and Bowl will automatically stop if the swivel arm is raised during an operation and it will not re-start when the swivel arm is lowered.
5. If the machine has been idle for 5 minutes, the LCD display and backlight will go into 'sleep mode' and all the displays will turn off.

SETTING UP THE DIGITAL MIXER, STAND AND BOWL

1. Connect the Digital Mixer, Stand and Bowl to the mains electrical supply. The display will show up and beep.
2. Select the required Speed setting by pressing the  or  buttons for speeds between -3 (lowest speed) and +10 (highest speed)
3. Press  one time to select the Time setting. Press the  or  buttons to increase or decrease the time as desired.
4. Press  one time again to select the Temperature setting. Press the  or  buttons to raise or lower the temperature as desired.
5. Press  one time to START the stirring or heating process.
6. Press  one time at any time during operation to STOP the process.
7. Hold down the  for 2 seconds and then release for a further 2 seconds for the time and temperature to automatically revert to zero.
8. The time and temperature can then be reset.
9. If the bowl temperature exceeds 60°C, the speed is automatically limited as a safety precaution even if a higher speed has been selected. The speed will not automatically increase when the temperature drops below 60°C. The speed control must be switched off first. Then re-select speed and proceed.

USING THE COUNT-DOWN TIMER

1. Press the temperature and time button  and select the timer .
2. Press the  and  buttons to increase or decrease base time by one minute.
3. The timer can only be used in the **mixing mode**. If a count-down time has not been selected, the timer will automatically count at one second intervals while the mixing process is taking place.
4. The Timer maximum setting is 60 minutes and the minimum setting is 1 minute. The timer will count down in 1 second intervals.
5. If the Countdown time is set beyond 60 minutes, the appliance will automatically stop working.
6. After pressing the reset button  for 2 seconds and waiting a further 2 seconds, the time will automatically revert to zero. The timer can then be reset.

APPLICATION EXAMPLES

Beating of egg-whites

8 egg-whites in the BOWL
with the WHISK at speed 5.



Beating of cream

600g cream in the BOWL
with the FLAT BEATER at speed 3.



Kneading of dough

1kg flour
15g salt
28g butter
28g sugar



approx. 500ml water heated in the bowl to a temp. of 40 °C.
10min

CLEANING AND MAINTAINANCE

When cleaning the appliance you should pay attention to the following points:

1. Remove plug from the power supply and allow the appliance to cool down completely before cleaning it.
2. Do not immerse the motor section of the appliance in water and make sure no water enters the appliance.

DO NOT immerse the stainless steel mixing bowl in water. Fill the bowl with warm soapy water and allow it to stand for 20 minutes to loosen left over dough mix. Then pour out the dirty soapy water and fill the mixing bowl with fresh water and rinse it out thoroughly. When clean, dry with a soft dry cloth. Ensure that the underside of the bowl which houses the electrical pins is completely dry.

3. Never immerse the connector in water. Wipe over with a damp cloth.
4. Clean the main body and motor section by wiping with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
5. Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
6. Disassemble and clean all the attachments separately. Attachments can be washed in warm soapy water or in the dishwasher.
7. Be careful not to touch the blades or sharp parts during use and cleaning.

IMPORTANT! Allow all parts to dry fully after cleaning before using again. Do not use the appliance if it is damp.

8. After washing and drying, store the appliance with its attachments in a dry, safe place out of the reach of children.

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



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